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Experience Italy in a Wine glass



Ribolla Gialla Collio DOC

Ronco dei Tassi is a family-owned and run estate, founded in 1989 when Fabio Coser and his wife Daniela bought their first 9 hectares (22 acres) in Collio Goriziano, in the township of Cormons in Friuli. The estate now extends 30 hectares (75 acres) of which 18 (45 acres) are under vine, all located in a beautiful natural park, which is protected by the region of Friuli. Ronco dei Tassi takes its name from the way the vineyard are set up: ronchi in Italian means terracing. They are set up this way so the vines get the most sun possible. While tassi, means badger in Italian, which reminds us of the small groups of badgers that visit the property during harvest to sample the ripe and juicy grapes. The winemaking team believes that great wines are made in the vineyard and they thus spend a lot of time up close and personal with the vines with the aim of cultivating perfect and healthy grapes to be transformed, using the least invasive and most natural ways possible, preserving the innate characteristics of the grapes, the terroir and of course, the vintage. One of the qualities of this esteemed winery is the age of their vines, and Ribolla Gialla is no different. Coming in at sixty years old, the resulting wine enjoys more structure than your average Ribolla Gialla. First mentioned in the region in the thirteenth century, the grape enjoys a long history in Friuli, and is often served as an aperitivo in any given Italian piazza. The nose is subtle, elegant, with layered floral and fruity notes, characteristic of this intriguing native grape.

Wine exported to: Japan, Canada, Australia

Most recent awards

WINE ENTHUSIAST: 89



Winemaking and Aging

Grape Varieties:	100% Ribolla Gialla
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	8-12 days
Type of yeast:	Selected
Fermentation temperature:	18-20 °C (64.4-68 °F)
Malolactic fermentation:	Partial
Fining agent:	none
Aging containers:	Stainless steel
Bottling period:	March
Aging in bottle:	1 month
Closure:	Diam Cork



Vineyard

Organic:	No
Vineyard location:	Cormons, Friuli Venezia Giulia
Vineyard size:	3.5 hectares
Soil composition:	Arenaceous marl

Vine training:	Capuccina
Altitude:	160 meters (525 feet) above sea level
Vine density:	4,500 vines per hectare
Yield:	1.5-1.5 kg per vine
Exposure:	Southern, southeastern
Years planted:	1969
Age of vines:	50 years
Time of harvest:	Late September
First vintage of this wine:	2002
Total yearly production (in bottles):	20,000



Tasting Notes and Food Pairings

Tasting notes:	Light straw yellow with subtle greenish hues, the bouquet is delicate, floral and fruity, showing great subtlety, finesse and elegance; fresh, crisp and well balanced on the palate, with abundant varietal character.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	Raw fish, antipasti, sushi, oysters, sea truffles, fish dishes with sauce, boiled fish, mushrooms, soups, especially creamy soups.
Aging potential:	10 years
Alcohol:	Alc. cont. 13% by vol.
Winemaker:	Fabio Coser